

WINE RECOMMENDATION

**Bernardus Vineyards****2006 Sauvignon Blanc, Griva Vineyard
(Arroyo Seco)**

Although Bernardus Winery is in Carmel Valley, winemaker Dean DeKorth sources a lot of fruit from cooler appellations to the east, including Arroyo Seco and the Santa Lucia Highlands. The Griva Vineyard in Arroyo Seco is a site with sandy, rocky soils, and it's planted with the aromatic Musqué selection. In 2006, the weather on the Central Coast was generally cool, so conditions were right for a crisp Sauvignon Blanc. Still, the grapes were picked in six separate passes so DeKorth could work with grapes of varying ripeness for his final blend.

The wine is 100 percent Sauvignon Blanc, and it's fermented in stainless steel to retain its bright aromas and flavors. The regular Bernardus Sauvignon Blanc is a reliable wine, but this one is even more dramatic, with zippy flavors of grapefruit, lemon and gooseberry, just a touch of grassiness, good length and persistent acidity. It cries out for some briny oysters on the half shell, chilled shrimp or tangy goat cheese.

Reviewed November 9, 2007 by [Laurie Daniel](#).

THE WINE

Winery: [Bernardus Vineyards](#)

Vineyard: Griva Vineyard

Vintage: 2006

Wine: Sauvignon Blanc

Appellation: [Arroyo Seco](#)

Grape: Sauvignon Blanc

Price: \$20.00

THE REVIEWER**Laurie Daniel**

Laurie Daniel, wine columnist for the *San Jose Mercury News*, has been reviewing wine for more than 10 years. She doesn't use numbers, preferring to describe her recommended wines and let consumers decide for themselves.

Laurie believes that bigger isn't necessarily better; she's partial to wines of balance, finesse and character. Her particular interests are Pinot Noir (versions that really taste like Pinot, that is) and aromatic whites like Sauvignon Blanc, Riesling and Gewürztraminer.